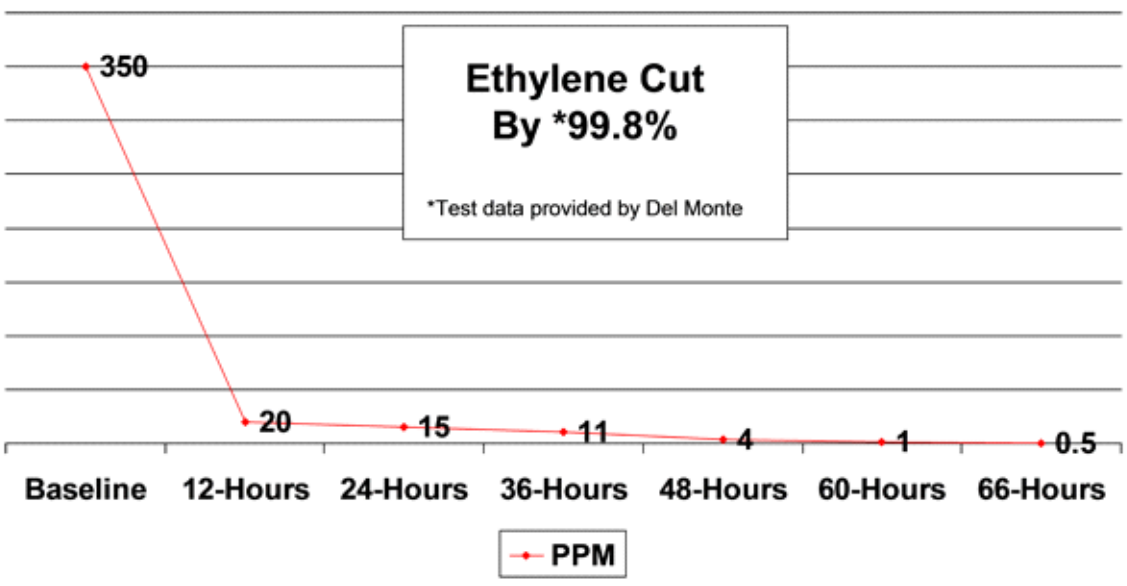
Ethylene Gas Removal & Control

The destructive properties of *ethylene gas* wreak havoc each year on the food industry. Uncontrolled levels of ethylene gas will jeopardize your profitability along with your Brand but also risk your food safety best practices and initiatives. How can your *ethylene* sensitive products (bananas, citrus, lettuce and tomatoes), coexist with those items that generate ethylene (apples, pears, peaches, melons)? Solution, the NASA developed non-chemical (no ozone) food safety AiroCide® technology. These Photocatalytic Air Sanitation systems have been proven to destroy *Ethylene Gas* and any other VOC's (Volatile Organic Compounds). Ethylene Gas Causes: accelerated ripening, discoloration, russet spotting, yellowing, wilting & decay, bitterness, sprouting and rind breakdown. Controlling ethylene gas is beneficial with: growers, packers, cold storage, transportation, supermarkets and distribution centers.

- Slows Premature Ripening
- "Mixed" Product Compatibility
- Shelf Life Extension
- Improved Profitability
- Maintain Product Quality

Del Monte Ethylene Reduction
From 350ppm to .5ppm In 66-Hours



SITUATION: Since 1892 Del Monte Fresh has been in the business of growing and distributing high quality fruits and vegetables, specializing in fresh-cut

PROBLEM: Customers are complaining about short shelf life for avocados, despite the fact that upon

delivery they appear unblemished. Ethylene gas, after-gassing from the avocados being processed for shipment, is permeating the packing facility and accelerating the avocado ripening process.
CUSTOMER SOLUTION: Install and test AiroCide for efficacy in eliminating the ethylene after-gassing problem.
RESULTS REPORTED: Del Monte conducted pre and post air sampling and determined that within just 66 hours, ethylene concentration had been cut by 99.8% while airborne mold spores had also been reduced by 84%. Del Monte Fresh customers now report longer shelf life.
CUSTOMER REACTION: Del Monte deploys AiroCide to nearly all if its avocado coolers and is currently examining similar steps for fresh-cut processing, tomato coolers and port storage.